

THE SHRIMP

AT HOTEL SKT. ANNÆ

CAVIAR

30 g. Baerii Rossini caviar, blinis,
skalotteløg, crème fraiche
30 g. Baerii Rossini caviar, blinis,
shallots, crème fraiche
545

ØSTERS

3 stk. franske østers, citron,
vinaigrette med skalotteløg
3 pcs. French oysters, lemon,
vinaigrette with shallots
135

HUMMER

Stegt hummerhale, ravioli med hokkaido,
hasselnødder, syltede bøgehatte, brunet smør
Roasted lobster tail, ravioli with hokkaido, hazelnuts,
pickled beech mushrooms, browned butter
495

MINDRE RETTER

Rimmet sild, rygeost, marineret agurk, dild, rugbrødsknas
Cured herring, smoked cheese cream, marinated cucumber, dill, rye bread crunch
135

Ravioli med hokkaido, hasselnødder, syltede bøgehatte, brunet smør
Ravioli with hokkaido, hazelnuts, pickled beech mushrooms, browned butter
155

Oksetartar, bagte tomater, kartoffelchips, frisée, Vesterhavssost
Beef tartare, roasted tomatoes, potatoe chips, frisée, Vesterhavss cheese
165

STØRRE RETTER

Stegt andebryst, pommes anna, knoldselleripuré, friteret kål, andesauce
Pan-fried duck breast pommes anna, celeriac puré, fried cabbage, duck sauce
275

Meunierestegt torsk, syltet glaskål, kørvel, urteolie, muslingebisque, porre julienne, broccoli
Meuniere-fried cod, pickled turnip, chervil, herb oil, mussel bisque, leek julienne, broccoli
255

Kylling supreme, knoldselleripuré, spidskål, bagte løg, croquette, rødvinssauce
Supreme chicken, celeriac puré, cabbage, roasted onion, croquette, red wine sauce
265

Mørbrad i stedet for kylling Tenderloin instead of chicken + 95

DESSERTER

Udvalg af franske oste
Selection of French cheese
165

Mørk chokoladeparfait, vaniljeis, marinerede kirsebær, mandelkrokant
Dark chocolate parfait, vanilla ice cream, marinated cherry, almond brittle
135

CHEF'S CHOICE 3 RETTERS MENU

Chef's choice 3 course menu
495